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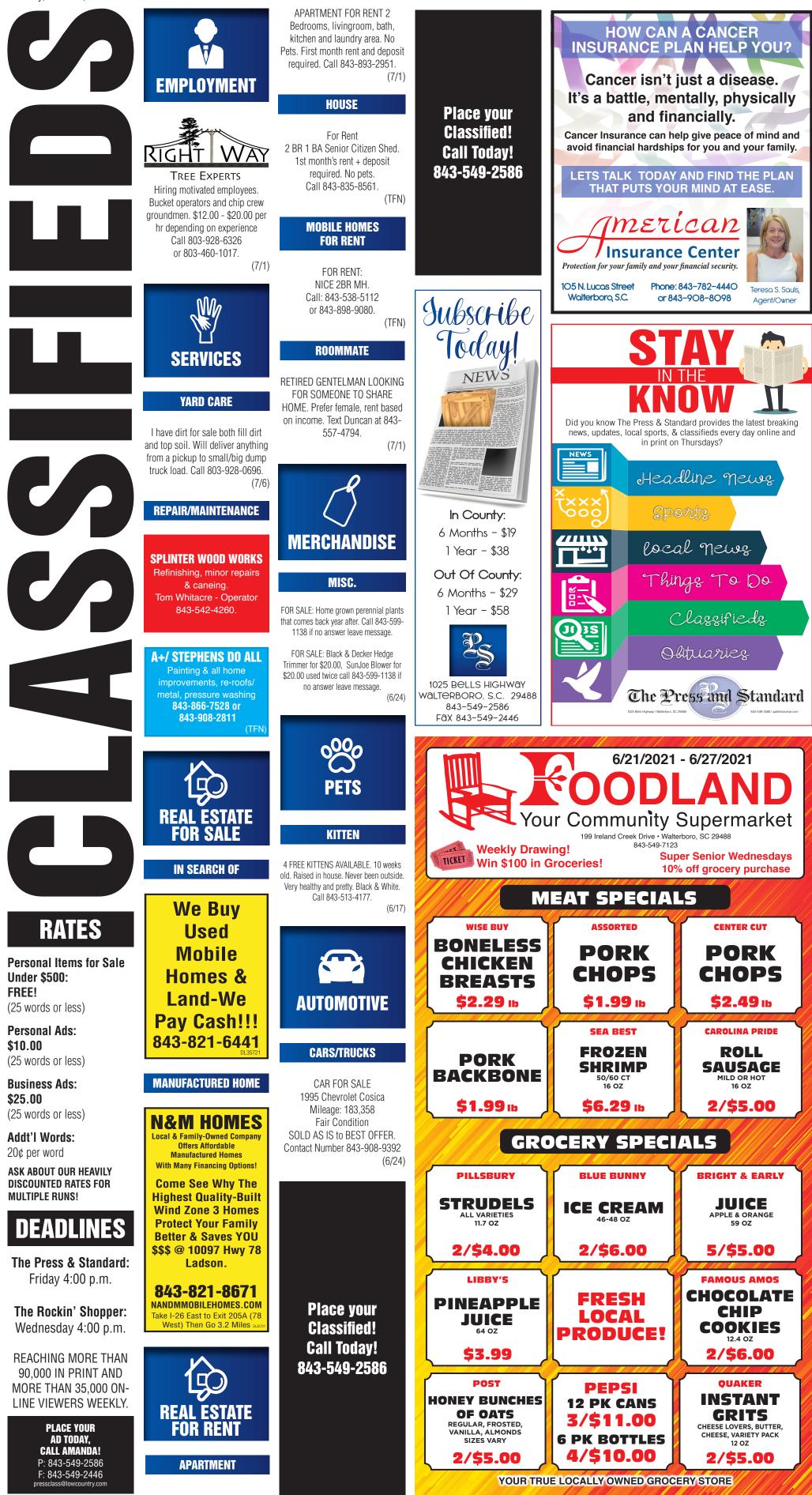


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Infuse Bright, Nutritional Flavor into Summer

FAMILY FEATURES

hen families fire up their grills and turn to favorite summer recipes for filling meals, nutritional considerations are often not the focus. However, this doesn't have to be the case. This year, you can rethink traditional seasonal menus by opting for main courses - and even desserts that offer healthier returns by incorporating ingredients like whole oranges, which provide a multitude of nutritional benefits.

Adding an ingredient like California Valencia oranges to your family's dishes means you're including a rich source of vitamin C (70% of the daily value) and an excellent source of folate (20% of the daily value) in your seasonal spread. As a balance of sweet and tart, the extra juicy oranges reach their peak in summer, making them perfect for warm-weather recipes, juicing or as portable snacks to take along on adventures.

Plus, their anti-inflammatory benefits help support the body, especially as outdoor activities increase in the warm weather. The potassium found in oranges also helps support cell function, healthy blood pressure levels, bone health and hydration.

When it comes to meal planning, oranges are a highly versatile fruit that can be added to both sweet and savory dishes, as well as beverages, cocktails, sauces, frozen desserts, smoothies and more. To introduce a depth of flavor and burst of nutrition to dishes, add a sprinkle of zest, segments or fresh-squeezed juice, or even grill the fruit to bring out the flavor.

Try combining them with tastes of the Mediterranean for dinner with Orange and Harissa Glazed Beef Kebabs or end your meal with a refreshing sweet treat like Orange Ice Cream the entire family can enjoy. By introducing the sweetness of oranges to your warm-weather menu, you can infuse fresh flavor while rethinking family favorites. Visit CaliforniaCitrusGrowers.com for more information on California oranges.

Orange Ice Cream

Prep time: 1 hour

Servings: 6

- 2 cups California Valencia orange juice, freshly squeezed
- 1 1/2 cups whole milk
- 1 1/2 cups heavy cream
- 1/2 vanilla bean
- 2 tablespoons glucose syrup or corn syrup 1/4 cup non-fat dry milk powder
- 2/3 cup granulated sugar
- 3 egg yolks
- 2 California Valencia oranges, zest only California Valencia orange slices, for garnish

Prepare ice cream making vessel or unit, such as oldfashioned churner or ice cream machine with motor.

Reduce orange juice to 1 cup; ice down to chill. In saucepan over medium heat, combine milk, cream, vanilla scraped pod and seeds, and glucose syrup until hot; remove from heat. Steep 30 minutes. In bowl, combine milk powder and sugar. Add

- dry mixture into hot cream mixture. Whisk to combine. Return mixture to medium heat.
- In separate heat-safe bowl, combine egg yolks and orange zest.
- In small increments, pour hot mixture over yolks and zest. Mix vigorously while pouring.
- Cook to 185 F. Remove from heat and pour through fine strainer.
- Hand-blend until smooth. Ice down immediately. Add cooled, reduced
- orange juice. Hand blend to combine. Spin and freeze then follow directions according
- to machine or vessel to make ice cream. Serve with orange slices.

Orange and Harissa Glazed Beef Kebabs

Prep time: 2 hours Cook time: 20 minutes

- Servings: 2 1/2 cup California Valencia orange juice,
 - freshly squeezed 2 California Valencia oranges, zested
 - and segmented
 - 2 tablespoons harissa paste
 - 2 tablespoons honey
 - 2 tablespoons olive oil
 - 1 tablespoon fresh mint leaves,
 - roughly chopped
 - garlic cloves, finely chopped
 - ounces beef tenderloin, cut into 2-inch cubes
 - green bell pepper, cut into 2-inch squares
 - red onion, cut into 2-inch squares
- 16 broccoli florets, raw kosher salt, to taste black pepper, to taste cooked couscous mandarin chutney
- In mixing bowl, combine orange juice and zest, harissa, honey, oil, mint and garlic; mix well.
- Add beef cubes and toss to coat; marinate 2 hours in refrigerator.
- Using long skewers, build kebabs, alternating beef, peppers, onions and broccoli on each.
- Heat grill to medium-high heat.
- Season kebabs with salt and pepper, to taste. Grill until vegetables are cooked through and beef reaches desired doneness.
- Serve over bed of couscous and top with mandarin chutney.





FAMILY FEATURES

hether you enjoy your spring meals al fresco or simply turn to warm-weather dishes at the comfort of your own dining table, the season brings with it a perfect excuse to shake up your menu.

Lighter fare is often the way to go as temperatures climb, but that doesn't mean you have to settle for a regular sandwich or a boring salad. Instead, enhance these springtime classics by rethinking tradition in tasty (yet easy) ways.

This Sabich recipe calls for a multitude of fresh flavors including Aunt Nellie's Pickled Beets and Onions and hard-boiled eggs plus a variety of veggies, hummus and ethnic seasonings. Or, if a quick and easy salad calls your name for an outdoor meal, this Tossed Bean Salad with Lemon Vinaigrette requires only READ Bean Salad, mixed greens and a handful of other ingredients. Find more easy springtime dishes at readsalads.com and auntnellies.com.



Sabich



Sabich

Recipe courtesy of eazypeazymealz.com Prep time: 20 minutes Servings: 4

- jar (16 ounces) Aunt Nellie's Pickled Beets and Onions
- medium eggplant
- 2 teaspoons salt, plus additional, to taste, divided
- cup vegetable oil
- 4 hard-boiled eggs, sliced
- pepper, to taste
- 1 1/2 teaspoons za'atar, plus additional for serving, divided (optional)
- 1/2 teaspoon sumac, plus additional for serving, divided (optional)
- cucumber, diced
- Roma tomatoes, diced 3
- 1/3 cup fresh parsley, finely chopped
- 1/2 lemon, juice only
- whole-grain pita breads with pockets 4
- 1/2 cup hummus
- 2 cups shredded red cabbage
- 1 medium green bell pepper, thinly sliced

Tossed Bean Salad with Lemon Vinaigrett

1/4 cup Amba pickled mango sauce (optional) 1/4 cup tahini

Drain beets and onions; set aside.

Wash eggplant. Slice into 3/8-inch-thick pieces. Place slices on cooling rack. Add 2 teaspoons salt to slices to draw out extra moisture. Let sit 10 minutes. Pat extra moisture off.

In large 14-inch skillet, heat vegetable oil over medium heat. Once oil is hot, place eggplant slices in oil; fry until browned, about 3 minutes per side, in batches of four pieces. Place on paper towel-lined plate to absorb additional oil Season hard-boiled egg slices with salt and pepper, to taste. Season with

1/2 teaspoon za'atar and sumac, if desired. Set aside.

To make salad: In medium bowl, combine cucumber, tomatoes, parsley, lemon juice and remaining za'atar. Set aside.

Gently slice one end of each pita and open pocket. In microwave on high, heat pitas 10 seconds. Place equal amounts fried eggplant in each pita. Spread 2 tablespoons hummus in each pita. Gently layer one-fourth of egg slices, beets and onions, cabbage, Israeli salad and green peppers in each pita.

Drizzle each sabich with about 1 tablespoon amba sauce, if desired, and 1 tablespoon tahini. Season with additional salt and pepper or sumac and Za'atar, if desired.

Prep time: 15 minutes Servings: 4 1 can (15 ounces) READ 3 or 4 **Bean Salad** 2 tablespoons lemon juice or white wine vinegar 2 tablespoons olive oil coarsely ground black pepper, to taste package (about 10 ounces) mixed salad greens with carrots 4 slices bacon (about 1/4 cup), cooked crisp and crumbled (optional) shaved Parmesan or Asiago cheese (optional) Drain bean salad well; in small bowl, reserve 1/2 cup liquid. To make dressing: Whisk reserved bean liquid and lemon juice then whisk in oil. Add pepper, to taste. Place salad greens in bowl.

Add bean salad and bacon. Add dressing, as desired. Toss gently to coat. Arrange on platter; top with shaved cheese, if desired. Variation: Top salad with sliced grilled chicken then top with cheese.







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